



PRESS RELEASE

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FOR IMMEDIATE RELEASE

Culinary Competition Results

Team Korea takes top honors at 30th Annual U.S. Army Culinary Arts Competition

FORT LEE, VA – Soldier-chefs from Team Korea capped off an intense and competitive two weeks to capture the Installation of the Year title in the 30th Annual U.S. Army Culinary Arts Competition.

Team Korea and winners in other categories were recognized at an awards ceremony held today at Fort Lee, Va., the home of U.S. Army Logistics.

"I really enjoy the camaraderie of competition" said Chief Warrant Officer 3 Travis Smith, team manager. "To compete and win as a team for Installation of the Year in the 30th Annual U.S. Army Culinary Arts competition is huge. The competition is something all cooks look forward to each and every year."

Fort Bragg placed second, followed by Team USAREUR (US Army Europe) finishing third in the Installation of the Year competition.

Winners in the other major competition categories were:

Distinguished Military Chef of the Year: Chief Warrant Officer 3 Travis Smith - Team Korea
Distinguished Military Pastry Chef of the Year: Culinary Specialist 1 Daniel Vera Cruz
Senior Army Chef of the Year: Master Sgt. Steven Magnin - U.S. Army War College
Junior Army Chef of the Year: Spc. Jeffery Lagyak - Fort Bliss, Texas
Field Cooking Competition: Team Pentagon - 1st, Fort Benning - 2nd, Team Hawaii - 3rd

Winners in special categories were:

Best Exhibit Cold Food Buffet: Spc. Carmen L. Rosario - Fort Bragg, North Carolina
Best Exhibit Hot Food Shown Cold: Staff Sgt. Gilbert L. Liddell - Fort Benning, Georgia
Best Exhibit Pastry and Confection: Sgt. First Class Mark Morgan - Fort Benning, Georgia
Best Exhibit in Culinary Showpiece: Spc. Anica Long - Team USAREUR
Special Judges Award Most Artistic Centerpiece: Pfc. Leia Heeter - Team USAREUR
Special Judges Award Artistic Achievement Centerpiece: Spc. Anica Long - Team USAREUR
Special Judges Award Artistic Achievement Table Exhibit: Team Korea
Highest Score on the Cold Food Table: Fort Bragg, North Carolina
Highest Score in Contemporary Cooking: Pfc. Michael Healy - Fort Benning, Georgia
Highest Score in Contemporary Pastry: Spc. Alicia Hight - Team USAREUR
Best Two Member Team in the Nutritional Hot Food Challenge: Fort Bragg, North Carolina
Baron H. Galand Culinary Knowledge Bowl: Team Korea
Best Centerpiece in Ice: Sgt. First Class Andre Rush & Staff Sgt. Jamard Dallas - Team Pentagon

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CULINARY RESULTS

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Members of the 2005 U.S. Army Culinary Arts Team:

Master Sgt. Steven Magnin - U.S. Army War College
Sgt. First Class Rene Marquis - U.S. Army Transcom
Sgt. First Class Ben Tesoro - U.S. Army Europe
Sgt. First Class Leonardo Alvarez - U.S. Army Southern Command
Sgt. First Class Andre Rush - Team Pentagon
Sgt. Todd Bohak - Fort Bragg, North Carolina
Sgt. Jesse Ward - Team Pentagon
Pfc. Wayne Darden - Fort Drum, New York
Spc. Anica Long - U.S. Army Europe
Pfc. Leia Heeter - U.S. Army Europe
Pfc. Garrett Andrews - U.S. Army Europe

CW3 David Longstaff - Team Manager
CW3 Travis Smith - Advisor
Sgt. First Class David Turcotte - Advisor
Sgt. First Class David Russ - Advisor

"These culinary professionals are warriors first and artists second," said Chief Warrant Officer 3 David Longstaff, chief of the craft skills training branch at Fort Lee, noting that many of the competitors have served overseas in support of operations in Iraq and Afghanistan. Longstaff added that the competition held annually at Fort Lee is bigger than competitions held by the American Culinary Federation and the Chicago Food Show.

The Fort Lee event is the premier culinary competition in the military. Teams must enter fourteen separate categories including live cooking, team cold buffet, and culinary knowledge bowl competition. Nine different categories are selected for the cold food buffet, but over 60% of the overall team score is evaluated on taste and proper cooking of the food.

The competition also serves as an arena for military personnel to try out for the United States Army Culinary Arts Team (USACAT). The world champion USACAT is recognized by the ACF as the official military team representing the United States in World Association of Cooks Societies (WACS) sanctioned culinary competitions around the world. The USACAT competed in the World Culinary Olympics held in Erfurt, Germany in October 2004 bringing home second place overall while capturing 16 gold medals (one each in cold table layout and hot food competition) and 17 silver medals.